



# BOISDALE OF BELGRAVIA

Marinated Greek Olives  
3.95

Fire Roast Smoked Almonds  
4.25

Beer Sticks  
4.5

Deville Whitebait, Caper Mayo  
7

## OYSTERS

Mersea Island, Essex 3.5 each  
Jersey, Channel Isles 3.75 each  
Cumbrae, Ayrshire, Scotland 3.95 each  
Lindisfarne, Northumberland 3.75 each

Served individually with your choice of dressing:  
Classic mignonette – shallot and red wine vinegar  
Citrus–ponzu or Vietnamese ginger and chilli  
Extra dressing 75p each

## CURED FISH

Dunkeld Classic Oak Smoked Salmon 17.5 / 25  
Multiple award–winning salmon from the Scottish Highlands  
25ml noggin of Sherry Cask Matured whisky / 6.4  
Isle of Gigha Smoked Halibut 28.5 / 37.5  
Smoked over whisky barrel chips from the Kilchoman distillery on Islay  
25ml noggin of Ardbeg 10 yrs / 6.8  
Pickled Orkney Herrings 12.75 / 18  
Mustard and dill sauce, rye bread  
25ml noggin of Glenmorangie 10 yrs / 6.8  
Boisdale’s Whisky Cured Smoked Salmon 19.5 / 27  
Infused with Talisker 10yo single malt from the Isle of Skye  
25ml noggin of Sherry Cask Matured whisky / 6.4  
Ménage a Quatre 25.5  
A combination of all four

## SIDES

Thrice cooked chips 5.5  
Truffle, rosemary & parmesan chips 6.25  
Mashed potatoes, Somerset butter, dusle 5.5  
Wild mushrooms & lovage 12  
Bashed neeps, swede, carrot & black pepper 5  
Special vegetables of the day market price  
Sautéed spinach, Amalfi lemon, olive oil 6.5  
Cornish early new potatoes, seaweed butter 5.5  
Broccoli, smoked olive oil 5.25  
Wild salad, vinaigrette 5.5

## SAUCES

Claret gravy 3  
Boisdale Bloody Mary ketchup 3  
Black truffle mayo 3  
Smoked béarnaise sauce 3.5  
Green peppercorn sauce 3.5  
Wild mushroom & brandy sauce 12  
Seared foie gras, truffle sauce, shaved black truffles 18

## FIRST COURSES

Roast Mini Dumfriesshire Blackface Haggis 9.5  
Neeps, tatties, liquor  
25ml noggin of Sherry Cask Matured whisky / 6.4  
Carpaccio of Gin & Juniper Cured Scottish Wild Venison 13.95  
Black truffle mayo, aged Parmesan, rocket  
Pata Negra Iberico Cured Ham 19.75  
Pickles, Spanish tomato bread  
Cullen Skink 12  
Traditional smoked haddock chowder, leeks and quails’ eggs  
London Burrata 14.5  
Smoked Capia pepper pesto, salsa verde  
Crispy Squid, Chilli & Tellicherry Pepper 12  
Cucumber pickle, lime and chilli mayo  
Wild Green, Avocado & Berkswell Ewes’ Cheese Salad 12.75 / 25  
Crispy curried chickpeas, lime honey, mustard  
Caviar  
Served over ice with pancakes  
20g Royal Baerii 49.5 30g Russian Oscietra 95

## FETTUCCINE

Liguori’s Organic Pasta From Italy’s Campania Region  
With lobster, chilli, soft herbs, lobster sauce 25 / 44  
With Italian black truffles & white truffle butter, 2 or 5 grams 13.75 / 28  
With ragu of wild venison, parmesan 13 / 22

## MAIN COURSES

Roast Dumfriesshire Blackface Haggis 18.5  
Neeps, tatties, liquor  
25ml noggin of Sherry Cask Matured whisky / 6.4  
Seatrout & Smoked Finnan Haddock Fishcake 26  
Creamed leeks, Sorrel velouté sauce  
Steamed Shetland Mussels ‘Marinara’ 19.5  
Inca tomatoes, Pinot Grigio, basil, sourdough toast  
Lemon, Garlic & Basil Marinated Chicken Breast 18.5  
Summer chopped salad, chickpeas and tarragon  
Pork Cutlet ‘Milanese’ 25  
Crisp Parmesan and lemon crumb, heritage tomatoes, pickled fennel  
Coronation Chicken 18.5  
Avocado, fig and almond salad  
Isle of Wight Tomato Tart, Eastbourne Goats Cheese & Basil 17.75  
Rocket, pinenuts, cold press olive oil  
Fish of the Day Please ask for details  
Daily fresh fish from the South Coast.

## LOBSTER

Grilled Lobster Garlic, lemon and parsley butter 56  
Lobster A L’Armoricaïne Flamed in cognac, rich tomato, white wine and tarragon sauce 58  
Lobster Mayonnaise Served cold Half 32 / Whole 56

## BOISDALE SPECIAL SELECT SCOTTISH BEEF

Himalayan salt chamber dry aged, grass-fed, PGI protected, fully traceable provenance  
5oz Fillet Minute Steak 21 day dry aged (pink only) 22  
8oz Centre-cut Fillet 21 day dry aged 32  
12oz Prime Ribeye 35 day dry aged 38.5  
28oz Cote de Boeuf 35 day dry aged 98  
20oz Chateaubriand 21 day dry aged (serves two) 85

## BURGERS

Choose between the very best certified Aberdeenshire grass-fed beef, vegetarian haggis or free range Yorkshire chicken  
Classic Lemon–tarragon mayo, dill pickles, red onion, beef tomato 12.95  
Cheese & Bacon Triple cheese, dry cured Ayrshire bacon, lemon–tarragon mayo 15.5  
Jerk BBQ Hot yellow Scotch bonnet peppers, avocado, charred pineapple 16  
Truffle Black truffle mayo, triple cheese, roasted mushroom 20  
Venison Venison shin ragu, triple cheese, truffle mayo 19.5  
Add triple cheese melt 2 or dry–cured Ayrshire bacon 2  
As everything is cooked to order please allow good time. If you have a limited amount of time available to enjoy your meal please inform a member of staff before you order. If you have any allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present. All prices include VAT of the current rate. A discretionary 13.5% service charge will be added to you bill.